



**United States  
Department of  
Agriculture**

Agricultural  
Marketing  
Service

Fruit and  
Vegetable  
Division

Processed  
Products  
Branch

# **United States Standards for Grades of Canned Sweetpotatoes**

Effective August 31, 1998

This is the sixth issue, as amended, of the United States Standards for Grades of Canned Sweet Potatoes, published in the **FEDERAL REGISTER** of July 30, 1998 (50 FR 10199) to become effective August 31, 1998. This issue supersedes the fifth issue, which has been in effect since April 15, 1985.

Voluntary U.S. grade standards are issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality. These grade standards are available for use by producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

The standards also serve as a basis for the inspection and grading of commodities by the Federal inspection service, the only activity authorized to approve the designation of U.S. grades as referenced in the standards, as provided under the Agricultural Marketing Act of 1946. This service, available as on-line (in-plant) or lot inspection and grading of all processed fruit and vegetable products, is offered to interested parties, upon application, on a fee-for-service basis. The verification of some specific recommendations, requirements, or tolerances contained in the standards can be accomplished only by the use of on-line inspection procedures. In all instances, a grade can be assigned based on final product factors or characteristics.

In addition to the U.S. grade standards, grading manuals or instructions for inspection of several processed fruits and vegetables are available upon request for a nominal fee. These manuals or instructions contain detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards and grading manuals obtained from:

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UNITED STATES STANDARDS FOR GRADES OF  
CANNED SWEETPOTATOES  
EFFECTIVE APRIL 15, 1985

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Note: Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act, or with applicable State laws and regulations.

**§52.2041 Product description.**

Canned sweetpotatoes is the product as defined in the Standards of Identity for Certain Other Canned Vegetables (21 CFR 155.200) issued under the Federal Food, Drug, and Cosmetic Act.

**§52.2042 Varietal color types.**

- (a) Golden.
- (b) Yellow.
- (c) Mixed. A combination of golden units and yellow units in a sample unit.

**§52.2043 Styles.**

- (a) **Whole** means the canned sweetpotatoes have the appearance of being essentially whole or almost whole in that the units retain the approximate shape of whole sweetpotatoes.
- (b) **Halves or halved** mean the canned sweetpotatoes have been cut longitudinally into approximate halves.
- (c) **Sections** mean the canned sweetpotatoes have been cut transversely into approximate cylindrical units 5 centimeters (2.0 in) or more in length and the diameter of the unit cannot be more than approximately 2/3 of the length.
- (d) **Pieces, cuts, or cut** mean the canned sweetpotatoes have been randomly cut into portions of varying sizes and shapes.
- (e) **Mashed** means the canned sweetpotatoes are wholly comminuted or pureed.
- (f) **Whole and pieces** mean canned sweetpotatoes consisting of a combination of whole and pieces with not less than 50 percent of the drained weight being whole sweetpotatoes.
- (g) **Mixed** means any combination of two or more of the foregoing styles excluding mashed style.

**§52.2044 Types of pack.**

- (a) **Regular pack** means the product is packed in a liquid packing medium and applies to all styles except **mashed** style.

- (b) **Vacuum pack** means the product is packed under conditions creating a high vacuum in the container, in the absence of a packing medium, and applies to all styles except **mashed** style.
- (c) **Solid pack** means the product is packed in the absence of a packing medium and applies to **mashed** style only.

**§52.2045 Definitions of terms.**

As used in these U.S. standards, unless otherwise required by the context, the following terms shall be construed, respectively, to mean:

(a) **Blemishes.**

- (1) **Insignificant blemished unit** means a unit with slight abnormalities, scars, discolorations, or any other imperfections that affect the appearance slightly but do not affect the edibility of the unit.
- (2) **Materially blemished unit** means any sweetpotato unit that has darkened areas (internal or external) or abnormalities including pathological or insect injury that materially affect the appearance or edibility of the unit.
- (3) **Seriously blemished unit** means any sweetpotato unit that has darkened areas (internal or external) or abnormalities including pathological or insect injury that seriously affect the appearance or edibility of the unit.

(b) **Character.**

- (1) **Good character**, in regular pack and vacuum pack, means the sweetpotato units have a uniformly smooth texture, are practically free from internal tough or coarse fibers, and may be slightly variable in tenderness but hold their apparent original conformation. In solid-pack, good character means the mass has a smooth texture and is practically free from tough or coarse fibers.
- (2) **Reasonably good character**, in regular pack and vacuum pack, means the sweetpotato units have a reasonably uniform smooth texture, are substantially free from internal tough or coarse fibers, may be variable in tenderness, and may be firm to soft but hold their apparent original conformation. In solid-pack, reasonably good character means the mass has a reasonably smooth texture which may be slightly grainy and is substantially free from tough or coarse fibers.

- (3) **Poor character** means the sweet potatoes fail the requirements for reasonably good character.

(c) **Color.**

- (1) **Good color** means a bright color typical of either yellow or golden variety sweetpotatoes, but not both. There may be moderate variations of color throughout the sweetpotato unit(s) or mass, but not to the extent that the appearance of the product is more than moderately affected.
- (2) **Reasonably good color** means that the color is reasonably bright; that both golden and yellow varieties may be present in any amount and there may be considerable variation of color throughout the sweetpotato unit(s) or mass, but not to the extent that the appearance of the product is seriously affected.
- (3) **Poor color** means the color fails to meet the requirements for reasonably good color.

(d) **Consistency.** Applies to solid pack only.

- (1) **Good consistency** means the sweetpotato mass is sufficiently firm to approximate the general shape of the container with some settling permitted; is not dry, and may show no more than a slight separation of free liquid after 2 minutes.
- (2) **Reasonably good consistency** means the sweetpotato mass is sufficiently soft so as not to approximate the general shape of the container, but not free flowing; may be noticeably dry but not hard or rubbery. There may be moderate separation of free liquid after 2 minutes.
- (3) **Poor consistency** means the sweetpotato mass fails the requirements for reasonably good consistency.

(e) **Crumbly**, in all styles other than mashed, means sweetpotato units that fall apart readily due to apparent starchiness or dryness.

(f) **Defects.**

- (1) **Practically free from defects** means the defects present do not materially affect the appearance or edibility of the product.

- (2) **Reasonably free from defects** means the defects present do not seriously affect the appearance or edibility of the product.
- (g) **Extraneous vegetable material (EVM)** means harmless plant material such as leaves, stems, or roots.
- (h) **Firmness.**
  - (1) **Firm** means sweetpotato units that are slightly grainy and possess a somewhat stiff yet yielding texture.
  - (2) **Very firm** means sweetpotato units that are noticeably grainy or have a hardened texture similar to an uncooked sweetpotato.
- (i) **Flavor and odor.**
  - (1) **Good flavor and odor** means distinctive flavor and odor characteristic of properly processed sweetpotatoes (including the packing medium) that are free from objectionable flavors or odors.
  - (2) **Reasonably good flavor and odor** means that the processed sweetpotatoes (including the packing medium) may be lacking in good flavor and odor but are free from objectionable flavors or objectionable odors.
  - (3) **Off-flavor and odor** means the processed sweetpotatoes fail the requirements for reasonably good flavor and odor.
- (j) **Internal tough or coarse fibers**, in character, mean tough, stringy or fibrous material that is objectionable upon eating.
- (k) **Mechanically damaged** means any sweetpotato unit damaged during processing.
- (l) **Mushy** means sweetpotato units that have materially or completely disintegrated into small pieces or a puree-like consistency with a pulpy or pasty texture.
- (m) **Pathological or insect injury** means damage caused by disease or other similar causes that affects the appearance or edibility of the product.
- (n) **Peel** means the outer layer of the sweetpotato that is normally removed during processing.

- (o) **Pitted unit** means a sweetpotato unit that has external pock marks to the extent that the appearance of the unit is materially affected.
- (p) **Sample unit size** means the amount of product specified to be used in grading. It may be:
- (1) The entire contents of a container;
  - (2) A portion of the contents of a container;
  - (3) A combination of the contents of 2 or more containers;
  - (4) A portion of unpacked product.
- (q) **Secondary rootlets** mean rootlets 2.5 centimeters (1.0 in) or longer.
- (r) **Softness.**
- (1) **Soft** means sweetpotato units that are tender but not approaching disintegration.
  - (2) **Very soft** means sweetpotato units that show slight to partial disintegration and are soft and yielding.
- (s) **Uniformity of size.**
- (1) **Practically uniform in size** means, of the 95 percent (by count) most uniform units [disregarding five (5) percent or one (1) unit, whichever is greater], the largest unit does not exceed the weight of the smallest unit by more than a ratio of 3 to 1.
  - (2) **Reasonably uniform in size** means, of the 95 percent (by count) most uniform units [disregarding five (5) percent or one (1) unit, whichever is greater], the largest unit does not exceed the weight of the smallest unit by more than a ratio of 4 to 1.
  - (3) **Poor uniformity of size** means the sweetpotato units fail the requirements for reasonably uniform size.
- (t) **Untrimmed fibrous ends** mean sweetpotato units that have edible (not tough) external fibers protruding more than 7 millimeters (.28 in).



**§52.2046 Recommended designations of liquid media and Brix measurements.**

- (a) Brix measurement requirements for liquid media in canned sweetpotatoes are not incorporated in the grades of the finished product since sirup or any other liquid medium, as such, is not a factor of quality for the purposes of these grades.
- (b) Brix measurements as referenced in this subpart mean the degree of Brix of the liquid media of the equalized product. The recommended designations of liquid packing media and Brix measurements, where applicable, are as follows:

<b>Recommended designation</b>	<b>Brix measurement</b>
Extra heavy sirup	30° or more
Heavy sirup	25° or more, but less than 30°
Light sirup	18° or more, but less than 25°
In water	Not applicable
Artificially sweetened	Not applicable

- (c) The respective density of the packing media is measured on the refractometer or any other procedure which provides equivalent results, expressed as percent by weight sucrose (**degrees Brix**) with correction for temperature to the equivalent of 20° C (68°F) but without correction for invert sugar or other substances.

The Brix measurement may be made on the packing media only if the sweetpotatoes have been canned for 15 or more days and shall be considered as the degree of Brix of the liquid media of the equalized product. Any Brix measurement made on a blended homogenized slurry of the comminuted entire contents of the container shall be considered as the degree of Brix of the liquid media of the equalized product.

**§52.2047 Recommended fill of container.**

The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purposes of these grades.

It is recommended that each container of canned sweetpotatoes be filled with sweetpotatoes as full as practicable without impairment of quality.

**§52.2048 Recommended minimum drained weight.**

**(a) General.**

- (1)** The drained weight recommendations are given in Table I. They are not incorporated in the grades of the finished product since drained weight, as such, is not a factor of quality for the purposes of these grades.
- (2)** The recommended minimum drained weights are based on the weight of the sweetpotatoes and other permitted garnish ingredients, if added, after the canned product has been allowed to equalize for 15 days or more after the product has been canned.

**(b) Method for determining drained weight.**

- (1)** The drained weight of canned sweetpotatoes is determined by emptying the sample unit upon a U.S. Standard No. 8 circular sieve (or equivalent) of proper diameter containing 8 meshes to the inch (0.0937 inch,  $\pm 3$  percent, square openings) so as to distribute the product evenly. Without shifting the product, incline the sieve to a 17 to 20 degree angle to facilitate drainage and allow to drain for two (2) minutes.
- (2)** The drained weight is the weight of the sieve and sweetpotatoes less the weight of the dry sieve. A sieve 8 inches (20.3 centimeters) in diameter (or approximate equivalent) is used for containers having water capacities of 1.5 kilograms (3.3 pounds) or less, and a sieve 12 inches (30.5 centimeters) in diameter (or approximate equivalent) is used for containers having water capacities greater than 1.5 kilograms (3.3 pounds). The temperature of the packing medium at the time of drained weight determination shall be 20 degrees Celsius  $\pm 10$  degrees (68° Fahrenheit  $\pm 18$  degrees).
- (3)** Water capacity of a container means the maximum weight of distilled water at 20 degrees Celsius (68 degrees Fahrenheit) that the sealed container will hold.

**(c) Compliance with recommended minimum drained weights.**

Compliance with the recommended minimum drained weights in Table I is determined by averaging the drained weights from all sample units in the sample which represent a specific lot. Such lot is considered as meeting the

recommended minimum drained weight if the following criteria are met:

- (1) The sample average (average of all the sample units in the sample) meets the recommended minimum drained weight designated as  $\bar{x}_d$  in Table I); and
- (2) The number of sample units which fail to meet the recommended minimum drained weight for individuals (designated as  $LL$  in Table I) does not exceed the applicable acceptance number (c) specified in the sampling plan contained in the **Regulations Governing Inspection and Certification of Processed Fruits and Vegetables and Related Products**.

Table I - Recommended Minimum Drained Weights for Canned Sweetpotatoes  
English (Avoirdupois) Weights

Container Designations	Container Dimensions	Regular Pack		Vacuum Pack	
		$LL$ 1/	$\bar{X}_d$ 2/	$LL$ 1/	$\bar{X}_d$ 2/
		ounces	ounces	ounces	ounces
8Z Tall	211 x 304	4.8	5.2	.....	.....
No. 2 Squat	307 x 306	7.5	8.2	.....	.....
No. 300	300 x 407	8.5	9.2	.....	.....
No. 303	303 x 406	9.5	10.3	.....	.....
No. 2	307 x 409	11.9	12.7	.....	.....
No. 3 Squat	404 x 307	13.6	14.7	16.3	17.2
No. 2-1/2	401 x 411	17.6	18.7	.....	.....
No. 2-1/2 Tall	401 x 602	23.0	24.1	.....	.....
No. 3 Cylinder	404 x 700	32.0	33.1	.....	.....
No. 10	603 x 700	69.8	71.5	.....	.....

Table IA - Recommended Minimum Drained Weights for Canned Sweetpotatoes  
(Metric System - Systeme International Units)

Container Designations	Container Dimensions In Millimeters	Regular Pack		Vacuum Pack	
		$LL$ 1/	$\bar{X}_d$ 2/	$LL$ 1/	$\bar{X}_d$ 2/
		grams	grams	grams	grams
8Z Tall	68.3 x 82.6	136.1	147.3	.....	.....
No. 2 Squat	87.3 x 85.7	213.9	233.3	.....	.....
No. 300	76.2 x 112.7	242.0	262.0	.....	.....
No. 303	81.0 x 111.1	269.5	291.7	.....	.....
No. 2	87.3 x 115.9	336.1	361.1	.....	.....
No. 3 Squat	108.0 x 87.3	386.2	416.7	461.2	486.2
No. 2-1/2	103.2 x 119.1	500.1	530.7	.....	.....
No. 2-1/2 Tall	101.6 x 155.6	652.9	683.5	.....	.....
No. 3 Cylinder	108.0 x 177.8	908.5	939.0	.....	.....
No. 10	157.2 x 177.8	1978.1	2,028.1	.....	.....

1/  $LL$

means the minimum drained weight for individual sample units.

2/  $\bar{X}_d$

means the minimum average drained weight from all the sample units in the sample.

**§52.2049 Recommended fill weights.**

- (a) **General.** Minimum fill weight recommendations for canned sweetpotatoes are given in Table II. They are not incorporated in the grades of the finished product since fill weight, as such, is not a factor of quality for the purposes of these grades.
- (b) **Definitions of terms and symbols.** **Sample unit** for the determination of fill weights means the entire amount of prepared sweetpotatoes and other ingredients, if any, in a container, exclusive of any packing medium, prior to cooking.

**Subgroup** means a group of sample units representing a portion of a sample.

means the specified minimum lot average fill weight.

$LWL_{\bar{x}}$  means the lower warning limit for subgroup averages.

$LRL_{\bar{x}}$  means the lower reject limit for subgroup averages.

$LWL$  means the lower warning limit for individual fill weight measurements.

$LRL$  means the lower reject limit for individual fill weight measurements.

$\overline{R'}$  means a specified average range value.

$R_{\max}$  means a specified maximum range for a subgroup.

**Sampling allowance** is the amount that the sample quantity may deviate from the lot quantity due solely to the fact that only a portion has been taken from the whole lot.

- (c) **Subgroup size.** The subgroup size for the determination of fill weights shall be 5 sample units.
- (d) **Sampling frequency.**
- (1) Small lots - for lots consisting of 100 cases or less which require 4 hours or more to pack use the optional fill weight procedure for small lots set forth in §52.232 of the United States Standards for Determination of Fill Weights.

- (2) Other than small lots - draw at least one subgroup per code approximately every 45 minutes.
- (e) **Determining fill weights and compliance therewith.** The determination of compliance with the recommended fill weights for canned sweetpotatoes shall be in accordance with the U.S. Standards for Determination of Fill Weights and U.S. Standards for Inspection by Variables.

**Table II - Recommended Fill Weight Values for Canned Sweetpotatoes**  
**English (Avoirdupois) Weights**  
**Fill Weights Values (Ounces)**

Container designation	X' <sub>min</sub>	LWL <sub>x</sub>	LRL <sub>x</sub>	LWL	LRL	R'	R <sub>max</sub>	Sampling Allowance Code
8Z Tall	5.3	4.9	4.7	4.6	4.1	0.9	2.0	G
No. 2 Squat	8.0	7.5	7.2	6.8	6.2	1.4	3.0	J
No. 303	10.3	9.7	9.4	9.0	8.3	1.5	3.2	L
No. 2	12.7	12.0	11.6	11.1	10.3	1.9	3.9	O
No. 3 Squat	14.7	13.8	13.3	12.7	11.7	2.3	4.9	S
No. 2-1/2	18.6	17.7	17.2	16.6	15.6	2.3	4.9	S
No. 2-1/2 Tall	23.8	22.9	22.4	21.8	20.8	2.3	4.9	S
No. 3 Cyl.	33.6	32.4	31.8	31.0	29.7	3.0	6.4	V
No. 10	70.0	68.4	67.6	66.4	64.6	4.2	8.9	A-1
VACUUM PACK								
No. 3 Squat	17.5	16.6	16.1	15.5	14.5	2.3	4.9	S
SOLID PACK								
No. 303	18.0	17.6	17.4	17.2	16.8	0.9	2.0	G
No. 3 Cyl.	53.6	52.9	52.5	52.0	51.2	1.9	3.9	O
No. 10	109.0	107.7	107.0	106	104.5	3.5	7.4	X

**TABLE IIA**  
**RECOMMENDED FILL WEIGHT FOR CANNED SWEETPOTATOES**  
**METRIC SYSTEM - SYSTEME INTERNATIONAL UNITS**  
**FILL WEIGHT VALUES (GRAMS)**

Container designation	X' min	LWL <sub>x</sub>	LRL <sub>x</sub>	LWL	LRL	R'	R <sub>max</sub>	Sampling Allowance Code
8Z Tall	150.3	138.9	133.3	130.4	116.2	25.5	56.7	G
No.2 Squat	226.8	212.6	204.1	192.8	175.8	39.7	85.1	J
No.303	292.0	275.0	266.5	255.2	235.3	42.5	90.7	L
No.2	360.0	340.2	328.9	314.7	292.0	53.9	110.6	O
No.3 Squat	416.7	391.2	377.1	360.0	331.7	65.2	138.9	S
No.2½	527.3	501.8	487.6	470.6	442.3	65.2	138.9	S
No.2½ Tall	674.7	649.2	635.0	618.0	589.7	65.2	138.9	S
No.3 Cyl.	952.5	918.5	901.5	878.8	842.0	85.1	181.4	V
No.10	1,984.5	1,939.1	1,916.4	1,882.4	1831.4	119.1	252.3	A-1
VACUUM PACK								
No.3 Squat	496.1	470.6	456.4	439.3	411.1	65.2	138.9	S
SOLID PACK								
No.303	510.3	499.0	493.3	487.6	476.3	25.5	56.7	G
No.3 Cyl.	1,519.5	1,499.7	1,488.3	1,474.2	1,451.5	53.9	110.6	O
No.10	3,090.1	3,053.2	3,033.4	3,055.0	2,962.5	99.2	209.8	X



**§52.2050 Recommended sample unit sizes.**

The requirements for all factors of quality are based on the following recommended sample unit sizes for the respective styles.

- (a) All styles other than mashed--1000 grams (35.3 oz) of drained product or the entire drained contents of a container.
- (b) Mashed (Solid pack)--the entire contents of a container.

**§52.2051 Grades.**

- (a) **U.S. Grade A** is the quality of canned sweetpotatoes that meets the applicable requirements of Table III or Table IV and scores not less than 90 points.
- (b) **U.S. Grade B** is the quality of canned sweetpotatoes that meets the applicable requirements of Table III or Table IV and scores not less than 80 points.
- (c) **Substandard** is the quality of canned sweetpotatoes that fails the requirements for **U.S. Grade B**.

**§52.2052 Factors of quality.**

The grade of canned sweetpotatoes is based on the following quality factors:

- (a) Color;
- (b) Uniformity of size (regular pack and vacuum pack);
- (c) Consistency (solid pack);
- (d) Defects;
- (e) Character;
- (f) Flavor and odor.

**§52.2053 Requirements for grades.**

**TABLE III**  
**VACUUM PACK; REGULAR PACK**

	Grade A		Grade B	
FLAVOR AND ODOR	Good		Reasonably good <u>4</u> /	
COLOR:	Good		Reasonably good <u>1</u> /	
SCORE:	27 - 30 points		24 - 26 points	
UNIFORMITY OF SIZE:	Practically uniform <u>2</u> /		Reasonably uniform <u>3</u> /	
SCORE:	18 - 20 points		16 - 17 points	
DEFECTS:	Practically free do not materially affect the appearance or edibility		Reasonably free <u>1</u> / do not materially affect the appearance or edibility	
SCORE	27 - 30 points		24 - 26 points	
	Max per sample unit	Max sample average	Max per sample unit	Max sample average
Seriously blemished	5% by count or 1 unit (whichever is greater)	2% by count	10% by count or 2 units (whichever is greater)	4% by count
Total blemished (Materially & Seriously)	15% by count	8% by count	30% by count	15% by count
Units with secondary rootlets 2.5cm or longer	15% by count	5% by count	25% by count	10% by count
Extraneous Vegetable Material	1 piece	1 piece per 3.4 kg (120 grams)	2 pieces	2 pieces per 3.4 kg (120 ounces)
Peel per 500 grams	3.3 cm <sup>2</sup> (.5 in <sup>2</sup> )	2 cm <sup>2</sup> (.3 in <sup>2</sup> )	6.5 cm <sup>2</sup> (1 in <sup>2</sup> )	4 cm <sup>2</sup> (.6 in <sup>2</sup> )
Pitted units	15% by count	5% by count	100% by count	25% by count

**TABLE III - (continued)**  
**VACUUM PACK; REGULAR PACK**

Grade A		Grade B		
	Max per sample unit	Max sample average	Max per sample unit	Max sample average
Mechanically damaged units	5% by count or 1 unit (whichever is greater)	2% by count	10% by count or 2 units (whichever is greater)	4% by count
Units with untrimmed fibrous ends (edible)	Practically free		Reasonably free	
	Max per sample unit	Max sample average	Max per sample unit	Max sample average
CHARACTER:	Good		Reasonably good <u>1/</u>	
Score:	18 - 20 points		16 - 17 points	
Very soft	20% by count or 2 units (whichever is greater)	10% by count	100%	100%
Very firm Crumbly Mushy Internal tough or coarse fibers	10% by count or 2 units (whichever is greater)	5% by count	20% by count or 4 units (whichever is greater)	10% by count
Total score	90 - 100 points		80 - 89 points	

- 1/ Cannot be graded above U. S. Grade B, regardless of total score. Sample units with quality factors, except uniformity of size, which fail U.S. Grade B, cannot be scored higher than **Substandard** regardless of the total score.
- 2/ Can have reasonably uniform size if total score is 90 points or more.
- 3/ Can have poor uniformity of size if total score is 80 /points or more.
- 4/ Cannot be graded U. S. Grade A, regardless of the total score, unless there is good flavor and odor.

**TABLE IV**  
**SOLID - PACK**

	Grade A	Grade B
<b><u>COLOR:</u></b>	Good	Reasonably good <u>1/</u>
SCORE	27 - 30 points	24 - 26 points
<b><u>CONSISTENCY:</u></b>	Good	Reasonably good <u>1/</u>
SCORE	18 - 20 points	16 - 17 points
<b><u>DEFECTS:</u></b>	Good	Reasonably good <u>1/</u>
SCORE	27 - 30 points	24 - 26 points
<b><u>CHARACTER:</u></b>	Good	Reasonably good <u>1/</u>
SCORE	18 - 20 points	16 - 17 points
<b><u>FLAVOR AND ODOR</u></b>	Good	Reasonably good <u>2/</u>
Total score	90 - 100 points	80 - 89 points

- 1/ Cannot be graded above U. S. Grade B, regardless of the total score.  
Sample units with quality factors which fail U. S. Grade B cannot be scored higher than Substandard regardless of the total score.
- 2/ Cannot be graded U. S. Grade A, regardless of the total score, unless there is good flavor and odor.

**§52.2054 Determining the grade of a lot.**

The grade of a lot of canned sweetpotatoes covered by these standards is determined by the procedures found in the **Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, and Related Products** (7 CFR 52.1 through 52.83).

Done at Washington, D.C. on: August 31, 1998

/s/  
Robert C. Keeney  
Deputy Administrator  
Fruit and Vegetable Programs

